



TASTING OF VEGETABLES
09.13.2025

“OYSTERS AND PEARLS”

Vidalia Onion-Tapioca “Ragoût,” Poached Oyster Mushrooms
and Quinoa “Caviar”

BROKAW AVOCADO “PANNA COTTA”

Charred Jalapeño “Salsa,” Australian Finger Lime and Watermelon “Gazpacho”

GARDEN CUCUMBER SALAD

Marsh Hen Mill Cornbread “Toast,” Vidalia Onion “Relish,” Toasted Peanuts
and Hilary Haigh’s Animal Farm Buttermilk Dressing

“MASALA DOSA”

Garden Spearmint “Chutney,” Fork Crushed Yukon Gold Potatoes
and Roasted Red Holland Pepper “Dal”

“BREAD AND BUTTER”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

WILD OREGON CHANTERELLE MUSHROOM “CARMELLE”

Bantam Hen Egg Yolk “Purée,” Nasturtium Shoots and “Mushroom à la Grecque”

or

HAND CUT “TAGLIOLINI”

Aged “Parmigiano Reggiano” and Shaved Australian Black Winter Truffles
(160.00 supplement)

GARDEN EGGPLANT “MILLE-FEUILLE”

Marinated Sungold Tomatoes, Garden Zucchini “Coulis,” Opal Basil
and Creamy Tomato “Broth”

ANDANTE DAIRY FRESH GOAT CHEESE “WHIP”

“Everything Bagel Tarte Flambée” and Crushed Spanish Capers

FIG AND RUBY PORT “TATIN”

Fig “Panna Cotta” and Inverted Puff Pastry

“LAST WORD”

Lime-Chartreuse Sorbet and Wild Sorrels

“DUBAI CHOCOLATE”

Pistachio “Crèmeux,” Fried “Kadayif” and Bitter Cocoa

“MIGNARDISES”